SEAFOOD BAR*

served with traditional accompaniments

Half Dozen Oysters $36
East or West

Half Dozen Shrimp $32

SIDES FOR THE TABLE

Frites	$15
Pomme Purée	$15
Haricot Vert	$15
Roasted Mushrooms	$18

CHARCUTERIE

3 FOR $29 | 5 FOR $37

Served with: Sourdough Toast,
House Pickles & Seasonal Fruit Preserves

Country Pate
Speck
Cured Chorizo
Duck Prosciutto
Salumi
Mortadella *n*

Add Cheese +$25
Soft | Semi Hard | Bleu

OSCAR IBARRA
Chef de Cuisine

MAR CARDENAS
Sous Chef

We Proudly Serve
Grand Champion Wagyu Beef
From Cross Creek Ranch

FOR THE TABLE

AJAX TRUFFLE FRIES $24
Grana Padano, Parsley

CAULIFLOWER GRATIN *n* $22
Cashew Cheese, Crispy Cauliflower

PAPRIKA GLAZED OCTOPUS* *gf* $37
Hummus, Chorizo Crumble, Jalapeño Purée, Gaufrette Chips

WAGYU CARPACCIO* $35
Black Garlic Aioli, Pickled Mushroom, Parmesan, Arugula, Lavosh

Add To Any Salad: Chicken Breast +$19 | Shrimp* +$23 | Salmon* +$25 | 3oz Wagyu Steak* + $34

SOUP & SALAD

ONION SOUP GRATINÉE $21
Crostini, Provolone, Comté, Wagyu Beef

TOMATO SOUP $25
Basil, Grilled Cheese

KALE & QUINOA CAESAR $21
Anchovy, Reggiano Crisp, Croutons

AJAX TAVERN SALAD *gf* $19
Dijon Vinaigrette, Artisanal Mixed Lettuce, Crudités

MAINS

AJAX WAGYU DOUBLE CHEESEBURGER* $30
American Cheese, Ajax Dub Sauce, Romaine, Tomato
Add Bacon Spread +$3 | Truffle Fries +$9

LION'S MANE MUSHROOM "STEAK" *gf* $31
Roasted Cauliflower Purée, Carrots, Rapini, Chimichurri

WAGYU BOLOGNESE $39
Wagyu Beef, Pancetta, Pappardelle, Parmesan, Citrus & Herb Breadcrumbs

COQ AU VIN* *gf* $43
Half Chicken, Red Wine Sauce, Pomme Purée, Carrots & Onions, Bacon Lardons

SAUMON D'AUTOMNE *gf* $42
Loch Duart Salmon, Smoked Carrot Purée, Kohlrabi, Lemon Beurre Blanc, Leeks

BRAISED PORK RIBS* *gf* $39
Pickled Corn Polenta, Rapini, Peach Mostarda, Braising Jus

RIGATONI MELANZANE $35
Charred Eggplant, Pancetta, Parmesan, Capers, Mushrooms

DESSERT

APPLE TART $17
Vanilla Ice Cream, Caramel

ÉCLAIR $22
Chocolate, Coffee Pastry Cream

CHOCOLATE CHIP COOKIE $13
Vanilla Ice Cream

HOUSE-SPUN ICE CREAMS + SORBETS $13

A 22% service charge will be added to parties of six or more.
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Please be advised that our kitchen regularly uses ingredients including soy, milk, eggs, fish, wheat, tree nuts, peanuts, and sesame.
gf: gluten-free | *n*: contains nuts
#ajaxtavern | @thelittlenell | facebook.com/thelittlenellaspen | thelittlenell.com/dining